

CASINO · RESORT · SPA

GREEN VALLEY RANCH

CATERING MENU

REFRESHMENTS

Freshly Brewed Coffee & Decaffeinated Coffee • $110 Per Gallon

Assortment of Harney and Son's™ Premium Teas • $110 Per Gallon

Freshly Brewed Traditional Iced Tea • $110 Per Gallon

Infused Water • $250 Per Flavor
REFRESHED FOR 2 HOURS
CHOICE OF ONE:
Cucumber Citrus, Raspberry Lime, Watermelon Rosemary, Blackberry Sage, Pineapple Mint, Strawberry Mint

Orange, Cranberry and Grapefruit Juices • $30 Per Quart

Assorted Naked™ or Odwalla™ Juices# • $8 Each

Assorted Bottled Juices • $8 Each

Assorted Pepsi Soft™ Drinks • $7 Each

Green Valley Ranch Bottled Water • $7 Each

Assorted Bubly™ Sparkling Water • $8 Each

Chilled Panna™ and San Pellegrino™ Water (16.9oz.) • $8 Each

Chilled Panna™ and San Pellegrino™ Water (1 Liter) • $12 Each

Chilled Chocolate and Whole Milk™# • $5 Each

Assorted Starbucks® Frappuccinos & Double Shot • $10 Each

Regular & Sugar Free Red Bull™ • $10 Each

Assorted Sweetened & Unsweetened Pure Leaf™ Tea • $8 Each

Coconut Water • $8 Each

BAKED SNACKS

Assorted Mini Filled Muffins • $52 Per Dozen

Assorted Donut Holes • $52 Per Dozen

Assorted Mini Beignets • $80 Per Dozen

Mixed Berry-Chia and Pistachio-Dried Fruit Cereal Bars GF • $80 Per Dozen

Assorted Fruit-Nut Breads with Preserves • $80 Per Dozen

Housemade Cinnamon or Raisin Rolls • $80 Per Dozen
Cream Cheese Icing

Assorted Bagels and Cream Cheese • $80 Per Dozen With Toaster
GF Available Upon Request

Chocolate Chunk, Lemon-Blueberry, Maple-Pecan Scones • $80 Per Dozen

Orange-Almond and Chocolate-Pistachio Biscotti • $80 Per Dozen

Fresh Baked Cookies • $80 Per Dozen
Chocolate Chip, Oatmeal-Raisin, Sugar and Peanut Butter

Fresh Baked Gourmet Cookies • $82 Per Dozen
White Chocolate-Macadamia Nut, Double Chocolate and Heath Bar

Fresh Baked Snickerdoodle Cookies GF • $80 Per Dozen

Fresh Baked Walnut Chocolate Cookies VG • $80 Per Dozen

Assortment of Rice Krispy Treats GF • $80 Per Dozen

Assortment of Blondies & Fudge Brownies • $80 Per Dozen

Housemade Cranberry-Blueberry Granola Bars • $80 Per Dozen

Assorted Mini French Desserts • $80 Per Dozen

Cheesecake Lollipops • $80 Per Dozen
Vanilla, Chocolate, Strawberry

Quantity of order must be specified. Quantity ordered reflects minimum consumption charged

SNACKS

Seasonal Whole Fresh Fruit • $72 Per Dozen

Fresh Fruit Skewers GF V • $74 Per Dozen
With Side of Honey Yogurt Sauce

Fresh Seasonal Fruits
and Berries GF VG • $16 Per Guest
Minimum 10 Ordered

Chocolate Dipped
Strawberries GF V • $82 Per Dozen

Mini Seasonal Fruit
Yogurt Parfaits GF V • $84 Per Dozen
Homemade Granola with Almonds

Assorted Flavors Individual
Greek Fruit Yogurt GF V • $8 Each

Assorted Individual
Miss Vickie's Chips GF V • $7 Each

Assorted Candy Bars • $6 Each
Kit Kat™, M&M's™, Reese's™, Skittles™, Snickers™

Individual Housemade
Salty-Sweet Trail Mix V • $8 Each

Assorted Individual
Gourmet Flavored Popcorn GF V • $8 Each

Assortment of Power Bars V • $7 Each

Granola Bars V • $6 Each

PER ORDER SNACKS
(Each Order Serves 10 Guests)

Assorted Deluxe Mixed Nuts GF V • $80 Per Order

Honey Roasted Peanuts,
Almonds or Cashews GF V • $80 Per Order

Housemade Spiced Nuts GF V • $80 Per Order

Pretzels, Potato Chips
or Cheddar Goldfish Crackers • $60 Per Order

Kettle Potato Chips GF V • $80 Per Order

Chips and Dip GF V • $82 Per Order
Housemade Potato Chips, Boursin Onion Dip

Pita Platter With Dips V • $82 Per Order
Lavosh, Pita, Hummus, Olive Tapenade, Artichoke Za'atar Dip

Tortilla Chips and Dip GF V • $82 Per Order
Southwestern Housemade Corn Tortilla Chips, Salsa, Guacamole

Pretzel Bites V • $80 Per Order
Warm Pretzel Bites, Spicy-Sweet Mustard, Beer Cheese Dip

COFFEE BREAK
Freshly Brewed Coffee, Decaffeinated Coffee
and a Selection of Harney and Son's Teas

Half Day (4 hours) • $20 per guest
Full Day (8 hours) • $26 per guest

BEVERAGE BREAK
Freshly Brewed Coffee, Decaffeinated Coffee, and a Selection of Harney and Son's Teas, Assorted Pepsi Soft Drinks

Half Day (4 hours) • $24 per guest
Full Day (8 hours) • $34 per guest

FULL BEVERAGE BREAK
Freshly Brewed Coffee, Decaffeinated Coffee, and a Selection of Harney and Son's Teas, Assorted Pepsi Soft Drinks, Still and Sparkling Water

Half Day (4 hours) • $40 per guest
Full Day (8 hours) • $62 per guest

Add Coke Products for $4 addition per guest

THEMED REFRESHMENT BREAKS

MINIMUM 20 GUESTS
BREAK PACKAGES BASED ON 30 MINUTES OF SERVICE AND PLACED IN FOYER SPACE OR ROLL IN

The Ballpark Break • $26 Per Guest
Mini Slider Dogs
Mini Beef Sliders
Warm Pretzel Bites, Spicy-Sweet Mustard and Beer Cheese (V)
Potato Chips and Boursin Onion Dip (GF) (V)
Assorted Candy

Grab And Go • $20 Per Guest
Individually Wrapped Sweet and Salty Snacks
Granola Bars
Assorted Whole Fruits

Italian Gelato Station* • $24 Per Guest
MAXIMUM OF 300 GUESTS
Stracciatella, Tiramisu & Pistachio Gelato
Waffle Cones
China Cups Available For (GF) Option
Chocolate Fudge
Amarena Cherries
*Uniformed Attendant Required, Per 100 Guests $250

High Tea • $26 Per Guest
FINGER SANDWICHES:
Smoked Salmon, Cream Cheese and Dill on a Mini Bagel
Cucumber and Herbed Cream Cheese on Sourdough (V)
Deviled Egg, Dijon and Chive on Wheat (V)
Shaved Roasted Beef and Horseradish Cream on Marbled Rye

SCONES:
Chocolate Chunk, Lemon-Blueberry, Maple-Pecan
Devonshire Cream and Lemon Curd

Chocolate Break • $22 Per Guest
Yes Everything Chocolate, Chocolate and More Chocolate!
Double Chocolate Chip Cookies
Milk Chocolate Brownies with Fudge Ganache
Chocolate Roll with Milk Chocolate Ganache
Chocolate Madeleine
Chocolate Liégeois Velvety Custard

Natural Wonder • $26 Per Guest
Yogurt Dipped Tropical Fruit Skewers (GF) (V)
Assorted Whole Fruits
Dried Fruits and Fruit Chips (V)
Individually Wrapped Granola Bars (V)
Trail Mix and Mixed Nuts (V)
Açaí Berry and Mango Chia Smoothie Shots (V)

THEMED REFRESHMENT BREAKS

MINIMUM 20 GUESTS

BREAK PACKAGES BASED ON 30 MINUTES OF SERVICE AND PLACED IN FOYER SPACE OR ROLL IN

Movie Theater Break* • $24 Per Guest

Freshly Popped Popcorn GF
Movie Theater Candy
Warm Pretzel Bites, Spicy-Sweet Mustard, and Beer Cheese V
Novelty Soda Pop
*Uniformed Attendant Required, Per 100 Guests $250

Protein Pick Me Up Break • $26 Per Guest

Domestic and Imported Artisan Cheeses, Crackers V
Protein Bars
Roasted, Lightly Salted Pistachios, Almonds, Cashews, Peanuts GF V
Greek Yogurt Parfaits With Homemade Granola with Almonds GF V
High Energy Nut Bars

Re-Energize • $20 Per Guest

A Combination of Red Bull and Power Drinks
Chilled Starbucks Coffee Drinks
Assorted Power Bars and Novelty Candies
Nutty Banana Espresso and Citrus Matcha Smoothie Shots GF V

Nacho Libre • $28 Per Guest

Picadillo Style Beef, Chicken, Black Bean Filled Empanadas
Nachos with Tortilla Chips, Nacho Cheese GF V
Fire Roasted Tomato Salsa, Guacamole, Sour Cream V
Warm Mini Churros V
Sliced Fruit Display GF VG

Sugar Rush • $24 Per Guest

Fresh Baked Gourmet Cookies
White Chocolate Macadamia Nut, Double Chocolate and Heath Bar
Fresh Baked Snickerdoodle Cookies GF
Fresh Baked Walnut Chocolate Cookies VG
Parisian Flan
Mini Chocolate Banana Tarts
Homemade Fudge GF

Market Fresh Break • $26 Per Guest

Assorted Cold Pressed Juice Shots VG
Whole Fresh Fruit
Terra™ Chips with Creamy Vegetable Dip GF V
Sliced Watermelon
Kind™ Bars

MEETING BREAK PACKAGES

MINIMUM 10 GUESTS

TO SIMPLIFY YOUR MEETING NEEDS WE OFFER SPECIALIZED BREAK PACKAGES
ALL PACKAGES INCLUDE A CONTINENTAL BREAKFAST, MID-MORNING BREAK AND AFTERNOON BREAK
SERVICE PROVIDED FOR 90 MINUTES FOR CONTINENTAL BREAKFAST AND PLACED IN FOYER OR ROLL IN
30 MINUTES FOR MID MORNING AND AFTERNOON

Break Package #1 • $60 Per Guest

BREAKFAST

Freshly Squeezed Orange and Cranberry Juices
Fresh Seasonal Fruits and Berries
Chef's Selection of Assorted Muffins and Danish
Mixed Berry-Chia and Pistachio-Dried Fruit Cereal Bars GF
Sweet Butter, Marmalade and Fruit Preserves

CHOICE OF ONE SANDWICH

Vegetarian Of Same Type Of Sandwich Upon Request:

Sausage Patty, Egg, and American Cheese Biscuit
Southwestern Breakfast Quesadilla
Flour Tortilla, Pork Sausage, Cheddar Cheese, Tomatillo Salsa
Southwestern Breakfast Quesadilla GF
Corn Tortilla, Chicken Sausage, Cheddar Cheese, Tomatillo Salsa
Ham, Egg, and Cheese Breakfast Croissant
Turkey Bacon
Egg Whites, and Provolone Whole Wheat English Muffin
Applewood Bacon,
Smoked Gouda, Red Pepper, Cage Free Eggs on Ciabatta
Roasted Pork
Fried Egg, Sriracha Mayo on Brioche
Tofu Scramble GF VG
Plant Based Cheese, Chopped Tomatoes on Gluten Free Bun

Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Harney and Son's™ Teas

MID-MORNING BREAK

Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Harney and Son's™ Teas
Assorted Soft Drinks and Green Valley Ranch Bottled Water

AFTERNOON BREAK

Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Harney and Son's™ Teas
Assorted Soft Drinks and Green Valley Ranch Bottled Water
Fresh Baked Cookies
Assortment of Rice Krispy Treats GF
Whole Fresh Fruit

CHOICE OF ONE

Warm Pretzel Bites, Spicy-Sweet Mustard and Beer Cheese V
Corn Tortilla Chips, Warm Bean Dip, Salsa Roja, Sliced Jalapeño GF

Break Package #2 • $50 Per Guest

BREAKFAST

Freshly Squeezed Orange and Cranberry Juices
Croissants, Muffins and Danish
Mixed Berry-Chia and Pistachio-Dried Fruit Cereal Bars GF
Sweet Butter, Marmalade and Fruit Preserves
Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Harney and Son's™ Teas

MID-MORNING BREAK

Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Harney and Son's™ Teas
Assorted Soft Drinks and Green Valley Ranch Bottled Water

AFTERNOON BREAK

Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Harney and Son's™ Teas
Assorted Soft Drinks and Green Valley Ranch Bottled Water
Fresh Baked Cookies
Assortment of Rice Krispy Treats GF

LIGHT BREAKFAST BUFFET SELECTIONS

MINIMUM 10 GUESTS
SERVICE PROVIDED FOR 90 MINUTES FOR CONTINENTAL BREAKFAST

Continental • $40 Per Guest

Freshly Squeezed Orange and Cranberry Juices
Fresh Seasonal Fruits and Berries
Croissants, Muffins and Danish
Mixed Berry-Chia and Pistachio-Dried Fruit Cereal Bars GF
Sweet Butter, Marmalade and Fruit Preserves
Freshly Brewed Coffee, Decaffeinated Coffee
Selection of Harney and Son's™ Teas

The Bagel Bar • $47 Per Guest

Freshly Squeezed Orange and Cranberry Juices
Fresh Seasonal Fruits and Berries
Plain, Wheat, Assorted Bagels
Available with Toaster, GF Bagel Available
House Smoked Salmon
Freshly Sliced Tomatoes, Shaved Red Onions, Capers
Herb, Strawberry And Plain Cream Cheeses
Fruit Compote, Sweet Butter, Marmalade and Fruit Preserves

Freshly Brewed Coffee, Decaffeinated Coffee
Selection of Harney and Son's™ Teas

Cypress • $55 Per Guest

Freshly Squeezed Orange and Cranberry Juices
Fresh Seasonal Fruits and Berries
Muffins, Sticky Pecan Buns, Apple Turnovers
Mixed Berry-Chia and Pistachio-Dried Fruit Cereal Bars GF
Sweet Butter, Marmalade and Fruit Preserves

CHOICE OF ONE SANDWICH

Vegetarian of Same Type of Sandwich Upon Request:

Sausage Patty, Egg, and American Cheese Biscuit
Southwestern Breakfast Quesadilla
Flour Tortilla, Pork Sausage, Cheddar Cheese, Tomatillo Salsa
Southwestern Breakfast Quesadilla GF
Corn Tortilla, Chicken Sausage, Cheddar Cheese, Tomatillo Salsa
Ham, Egg, and Cheese Breakfast Croissant
Turkey Bacon
Egg Whites, and Provolone Whole Wheat English Muffin
Applewood Bacon,
Smoked Gouda, Red Pepper, Cage Free Eggs on Ciabatta
Roasted Pork
Fried Egg, Sriracha Mayo on Brioche
Tofu Scramble GF VG
Plant Based Cheese, Chopped Tomatoes on Gluten Free Bun

Freshly Brewed Coffee, Decaffeinated Coffee
Selection of Harney and Son's™ Teas

PLATED BREAKFAST SELECTIONS

MINIMUM 10 GUESTS/MULTIPLE ENTRÉE SELECTIONS REQUIRE A MINIMUM OF 20 ORDERED

ALL BREAKFAST ENTRÉES ARE SERVED WITH FRESHLY SQUEEZED ORANGE AND CRANBERRY JUICES, FRESHLY BAKED BREAKFAST PASTRIES, BUTTER AND PRESERVES
FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND A SELECTION OF HARNEY AND SON'S™ TEAS

The Traditional GF • $55 Per Guest

Scrambled Eggs, Fresh Chives, Breakfast Potatoes

CHOICE OF ONE MEAT GF

Grilled Pork Sausage Patty
Applewood Smoked Bacon
Smoked Ham
Grilled Chicken Sausage Link
Turkey Bacon
Plant Based Sausage Link VG

Steak & Eggs GF • $60 Per Guest

Grilled New York Sirloin, Scrambled Eggs with White Cheddar, Chives, Roasted Cherub Tomato, Breakfast Potatoes

Omelette Lorraine GF • $55 Per Guest

Egg Omelette, Bacon, Ham, Gruyère, Mornay Sauce, Breakfast Potatoes, Applewood Smoked Bacon

Egg White Frittata GF • $55 Per Guest

Spinach, Tomato, Mozzarella and Pesto Frittata, Breakfast Potatoes
Chicken Sausage Link

Stuffed Brioche French Toast • $55 Per Guest

Fresh Seasonal Berries, Applewood Smoked Bacon
Vermont Maple Syrup

Housemade Corned Beef Hash GF • $55 Per Guest

Corned Beef Hash with Sautéed Diced Onions, Scrambled Eggs, Roasted Peppers

BREAKFAST BUFFETS

MINIMUM 20 GUESTS

ALL BREAKFASTS SERVED WITH FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND A SELECTION OF HARNEY AND SON'S™ TEAS

SERVICE PROVIDED FOR 90 MINUTES

The Henderson • $60 Per Guest

Freshly Squeezed Orange and Cranberry Juices
Fresh Seasonal Fruits and Berries
Assorted Individual Greek Yogurts GF V
Homemade Granola with Almonds GF V with Regular and Low-Fat Milk
Scrambled Eggs with White Cheddar and Chives GF V
Daily Breakfast Potatoes GF V
Daily Breakfast Vegetable GF VG

CHOICE OF TWO MEATS GF

Grilled Pork Sausage Patty
Grilled Chicken Sausage Link
Applewood Smoked Bacon
Turkey Bacon
Grilled Canadian Bacon
Plant Based Sausage Link VG

CHOICE OF ONE V

Miniature Waffles with Fruit Compote
Pancakes, Maple Syrup
Cinnamon Brioche French Toast, Maple Syrup
Buttermilk Biscuits and Gravy
Captain Crunch French Toast, Maple Syrup
Tofu Scramble GF VG

Freshly Baked Croissants and Chocolate Croissants,
Mini Filled Muffins and Raisin Rolls
Mixed Berry-Chia and Pistachio-Dried Fruit Cereal Bars GF
Sweet Butter, Honey, Marmalade and Fruit Preserves

The Green Valley • $60 Per Guest

Freshly Squeezed Orange and Cranberry Juices
Assorted Flavors Cold Pressed Juice Shots
Fresh Seasonal Fruits and Berries
Individual Açaí Bowl GF V
with Mixed Berries, Homemade Granola with Almonds and Toasted Coconut

Steel Cut Oatmeal GF VG
Accompanied By Cinnamon, Brown Sugar, Raisins, Nuts GF V

CHOICE OF ONE

Fresh Blueberries
Chocolate Chips GF V
Banana Chips GF VG

CHOICE OF ONE EGG

Scrambled Eggs with White Cheddar and Chives GF V
Individual Egg White Frittata, Spinach, Tomato, Mozzarella and Pesto GF V
Baked Egg White and Power Grain Frittata GF V
With Greens, Onions, Tomato, Feta Cheese and Quinoa
Tofu Scramble, Plant Based Cheese, Chopped Tomatoes GF VG

Daily Breakfast Potatoes GF V
Daily Breakfast Vegetable GF VG

CHOICE OF TWO MEATS GF

Grilled Pork Sausage Patty
Grilled Chicken Sausage Link
Applewood Smoked Bacon
Turkey Bacon
Grilled Canadian Bacon
Plant Based Sausage Link VG

Whole Wheat and Multi Grain Breakfast Pastries and Heart Healthy Muffins
Mixed Berry-Chia and Pistachio-Dried Fruit Cereal Bars GF
Sweet Butter, Honey, Marmalade and Fruit Preserves

BREAKFAST BUFFET ENHANCEMENTS

Breakfast Sandwiches • $12 Per Guest
MINIMUM 10 GUESTS
CHOICE OF ONE SANDWICH
Vegetarian of Same Type of Sandwich Upon Request:
Sausage Patty, Egg, and American Cheese Biscuit
Southwestern Breakfast Quesadilla
Flour Tortilla, Pork Sausage, Cheddar Cheese, Tomatillo Salsa
Southwestern Breakfast Quesadilla GF
Corn Tortilla, Chicken Sausage, Cheddar Cheese, Tomatillo Salsa
Ham, Egg, And Cheese Breakfast Croissant
Turkey Bacon
Egg Whites, and Provolone Whole Wheat English Muffin
Applewood Bacon,
Smoked Gouda, Red Pepper, Cage Free Eggs on Ciabatta
Roasted Pork
Fried Egg, Sriracha Mayo on Brioche
Tofu Scramble GF VG
Plant Based Cheese, Chopped Tomatoes on Gluten Free Bun

Scrambled Eggs • $20 Per Guest
MINIMUM 10 GUESTS
CHOICE OF ONE MEAT GF
Grilled Pork Sausage Patty
Applewood Smoked Bacon
Grilled Canadian Bacon
Chicken Apple Sausage Link
Turkey Bacon
Plant Based Sausage Link VG

Steel Cut Oatmeal GF VG • $8 Each
Accompanied By Cinnamon, Brown Sugar, Raisins, Nuts GF V
CHOICE OF ONE
Fresh Blueberries
Chocolate Chips GF V
Banana Chips GF VG

Scottish Salmon, Assorted Bagels
$20 Per Guest
MINIMUM 10 ORDERED
Sliced Scottish Salmon, Cream Cheese, Toaster
Bagel Available GF

Overnight Oats V • $7 Per Guest
MINIMUM 10 GUESTS
CHOICE OF ONE
Piña Colada with Pineapple and Coconut Chips
"Carrot Cake"
Cacao Nibs, Chia Seeds, Banana

Avocado Toast V • $11 Per Guest
MINIMUM 10 GUESTS
7 Grain Bread, Avocado Spread, Diced Avocado, Dehydrated Tomato, Red Radish, Balsamic Glaze, Pistachio, Crumbled Feta, Micro Cilantro

Avocado Toast Station* • $24 Per Guest
MINIMUM 20 GUESTS
7 Grain Bread, Sourdough Bread, Texas Toast, Avocado Spread
TOPPING OPTIONS:
Diced Avocado, Dehydrated Tomato, Red Radish, Diced Cucumber, Red Onion, Chopped Bacon, Diced Turkey, Crumbled Feta, Cotija, Fresh Mozzarella, Pine Nuts, Pistachios, Cashews, Balsamic Glaze, Micro Cilantro, Micro Basil
*Uniformed Chef's Fee $250, Per 100 Guests

Omelettes Prepared To Order* GF
$25 Per Guest
MINIMUM 20 GUESTS
WHOLE EGGS AND EGG WHITES WITH A CHOICE OF FILLINGS:
Tomatoes, Green Peppers, Mushrooms, Onions, Spinach, Smoked Salmon, Ham, Chicken Sausage, Pork Sausage, Grated Cheddar, Pepper Jack, and House Made Salsa Bar
*Uniformed Chef's Fee $250, Per 100 Guests

Waffle Bar* V • $20 Per Guest
MINIMUM 20 GUESTS
Freshly Whipped Cream, Apple Cinnamon Compote, Strawberry Compote, Blueberry Compote, Peach Compote, Chocolate Chips, Toasted Peanuts, Maple Syrup, Sweet Butter
*Uniformed Chef's Fee $250, Per 100 Guests

Additional
Plain, Wheat, Assorted Bagels • $80 Per Dozen
Available with Toaster, Bagel Available GF
Housemade Cinnamon Rolls or Raisin Rolls • $80 Per Dozen
Assorted Flavored Greek Yogurts# • $8 Each
Yogurt and Parfaits# GF V • $84 Per Dozen
Individual Yogurt and Homemade Granola with Almonds Parfaits
Individual Boxed Cold Cereals and Milk* V • $6 Each
Hard Boiled Eggs# GF V • $5 Each
Salt and Cracked Pepper

Quantity of order must be specified. Quantity ordered reflects minimum consumption charged

PLATED LUNCHEONS

MINIMUM 10 GUESTS/MULTIPLE ENTRÉE SELECTIONS REQUIRE A MINIMUM OF 20 ORDERED AND CHARGED AT THE HIGHEST PRICE ENTRÉE SELECTION

OUR THREE-COURSE LUNCHEON MENU INCLUDES SOUP OR SALAD, ENTRÉE AND DESSERT • SELECTION OF BREAD AND BUTTER | FRESHLY BREWED TRADITIONAL ICED TEA

Soups & Salads

CHOICE OF ONE

Sun Ripened Tomato Basil Bisque GF V

Hearty Baked Potato Soup GF
With Bacon, Green Onions and Sour Cream

Brandied Lobster Bisque GF

Italian Sausage and Potato Soup GF
Kale and Pancetta

Mixed Greens Salad V
Grape Tomatoes, Cucumber, Carrot Tuile, Goat Cheese, Focaccia Crouton, Honey Shallot Vinaigrette

Caesar Salad V
Sweet Gem, Confit Tomato, Parmesan Focaccia Crouton, Creamy Caesar

Ancient Grains V
Farro, Quinoa, Sorghum, Baby Arugula, Baby Kale, Frisée, Radicchio, Dried Cherry, Pistachio, Feta Cheese, Citrus Annatto Vinaigrette

Flat Iceberg Wedge
Applewood Smoked Bacon Crumble, Maytag Blue Cheese, Heirloom Tomato, Cucumber Ribbons, Soft Boiled Egg Wedge, Green Goddess Dressing

Fennel, Arugula, Bosc Pear GF VG
Pomegranate Arils, Pecan, Memo Chive Candied Pear Vinaigrette

Entrées

CHOICE OF ONE

Roasted Pork Loin GF • $70 Per Guest
Cannellini Beans, Pickled Shallots, Corn, Butter, Seasonal Vegetables

Seared Salmon • $75 Per Guest
Barley Pilaf, Confit Orange, Citrus Veloute, Seasonal Vegetables

Marinated Chicken Breast GF • $70 Per Guest
Coriander Lime, Green Chili Rice, Roasted Toy Pepper, Cilantro Cream, Seasonal Vegetables

White Balsamic Seared Chicken Breast GF • $70 Per Guest
Yukon Potato Purée, Thyme Jus, Seasonal Vegetables

Seared Cab Flat Iron GF • $75 Per Guest
Caramelized Shallots, Roasted Peewee Potato, Shitake Mushroom Demi, Seasonal Vegetables

Burgundy Braised Beef Short Rib GF • $75 Per Guest
Fork Crushed New Potatoes, Natural Braising Jus, Seasonal Vegetables

Mediterranean Chicken Cobb Salad GF • $65 Per Guest
Grilled Chicken, Red Onion, Chickpeas, Cucumber, Grape Tomato, Feta Cheese, Romaine, Tzatziki Dressing

Seared Pesto Salmon • $75 Per Guest
Baby Kale, Farro, Pistachio, Ricotta Salata, Honey Shallot Vinaigrette

Teriyaki Jackfruit Sushi Bowl VG • $65 Per Guest
Jasmine Rice, Furikake, Wakame, Edamame, Carrot

Desserts

CHOICE OF ONE

Traditional Tiramisu
Coffee Soaked Lady Fingers, Chocolate Dipped Biscotti

Oreo Cheesecake
Fruit Coulis

Dulce De Leche Cheesecake
Caramel Sauce

Mandarin, Orange Almond Dome Cake
Citrus Sauce

Black Forest Layered Cake
Cherries, Milk Chocolate Sauce

Blueberry Lemon Tart VG

Coconut Layer Cake VG

Sticky Rice Coconut Mango GF VG

Black Forest Layered Cake Bar GF
Cherries, Milk Chocolate Sauce

LUNCHEON BUFFETS

MINIMUM 20 GUESTS

LUNCH BUFFETS INCLUDE FRESHLY BREWED TRADITIONAL ICED TEA, FRESHLY BAKED ARTISAN ROLLS AND SWEET BUTTER

SERVICE PROVIDED FOR 2 HOURS

GVR Deli

$68 Per Guest

Seasonal Soup Du Jour GF V

California Baby Greens V
Sweet Onions, Beefsteak Tomatoes, Chunky Bleu Cheese, Buttermilk Ranch Dressing and Cracked Dijon Vinaigrette

Almond Chicken Salad GF
Diced Fruit, Grapes

Quinoa, Portobello Salad GF VG
Cherry Tomato, Baby Kale, Pistachio Blue Agave Shallot Vinaigrette

Roasted Fingerling Potato Salad GF
Mustard Seeds, Red Onion, Bacon, Sherry Vinegar

Assorted Cold Cut Display GF
Thin Sliced Turkey Breast, Black Forest Ham, Peppered Roast Beef, and Genoa Salami

Selection of Cheeses GF
Swiss, Sharp Cheddar, and Pepper Jack

Pickle Spears and Jardinière GF VG
Crisp Lettuce, Sliced Vine Tomatoes, Shaved Onions, Mayonnaise, Horseradish and Yellow Mustard Hearth Fresh Baked Sliced Breads and Sub-Rolls

DESSERT SELECTIONS

Lemon Poppy Seed Cake with Lemon Curd

Carrot Cake with Cream Cheese Frosting

Home Baked Assorted Cookies

ENHANCE YOUR DELI EXPERIENCE

Griddled Oversized Reuben Sandwiches* • $15 Per Guest
Thick Cut Marbled Rye Bread

*Uniformed Chef's Fee $250
(2 Hour Maximum)

Sonoma

$72 Per Guest Monday
$78 Per Guest Tuesday – Sunday

Seasonal Soup Du Jour GF

Baby Field Greens GF VG
Butter Lettuce, Candied Pecan, Grapes, Cucumber, Hearts of Palm, Champagne Vinaigrette

Golden Beet Salad GF V
Arugula, Orange Segments, Fennel, Humbolt Fog, Toasted Almonds, Apple Mustard Vinaigrette

Citrus Herb Brined Chicken GF
Dried Apricot, Almond, Onion Veloute

Seared Halibut GF
Dill, Orange, Fennel

Vegetarian Wild Mushroom Bread Pudding V

Seasonal Fresh Vegetables GF VG

Herb Roasted Homestyle Red Potatoes GF VG

DESSERT SELECTIONS

Seasonal Exotic Panna Cotta GF

Fresh Fruit Tarts

Pistachio Financier

Southwestern

$72 Per Guest Tuesday
$78 Per Guest Wednesday – Monday

Seasonal Soup Du Jour GF

The Border Chopped Salad GF V
Bibb Lettuce, Radicchio, Black Beans, Cucumber, Diced Tomato, Pickled Red Onion, Jack Cheese, Pepitas, Avocado, Tequila Lime Vinaigrette

Esquites Con Camarones Salad GF
Shrimp, Grilled Corn, Cotija Cheese, Grilled Jalapeño, Paprika

Coriander Lime Marinated Chicken GF
Radish, Cilantro Cream Sauce

Flame Grilled Flank Steak With Chimichurri GF
Charred Toy Peppers and Sweet Onion, Lime Wedges, Cilantro

Michoacán Style Jackfruit GF VG
Cilantro, Onion Relish, Pickled Carrots

Black Beans and Rice V GF
Cotija Cheese

Roasted Seasonal Squash GF VG
Cumin and Lime

DESSERT SELECTIONS

Chocolate Tart Mole Pudding

Mango Flan Shot GF

Coffee Tarts

ENHANCE YOUR LATIN FIESTA

24 HOUR BRAISED, HAND CARVED

Lechon Asado* GF • $16 Per Guest
Sour Orange Mojo, Sweet Onions, Mango BBQ Sauce

*Uniformed Chef's Fee $250, Per 100 Guests
(2 Hour Maximum)

LUNCHEON BUFFETS

MINIMUM 20 GUESTS

LUNCH BUFFETS INCLUDE FRESHLY BREWED TRADITIONAL ICED TEA, FRESHLY BAKED ARTISAN ROLLS AND SWEET BUTTER

SERVICE PROVIDED FOR 2 HOURS

Regioni D'italia

$72 Per Guest Wednesday
$78 Per Guest Thursday – Tuesday

Seasonal Soup Du Jour GF

Sweet Gem Lettuce V
Parmesan Reggiano, Focaccia Crouton
Classic Caesar Dressing

Antipasta Chop Salad GF
Arugula, Radicchio, Frisée, Artichoke Hearts, Grilled Peppers, Pepperoncini, Salami, Green Olives, Asiago, Lemon Oregano Vinaigrette

Chicken Saltimbocca GF
Crispy Prosciutto, Sage, White Cream Sauce

Seared Mahi Mahi Puttanesca GF
Campari Tomato, Capers, Kalamata Olive, Parsley

Creamy Polenta GF V
Mushroom Ragu, Asiago

Campanelle Pasta Sugo All'arrabiata VG
Eggplant, Garlic, Chili Flake

Sautéeed Zucchini and Squash GF VG

Warm Focaccia
Evoo and Aged Balsamic

DESSERT SELECTIONS

Amaretti Brown Butter Pistachio Cake

Lemon Ricotta Cheesecakes

Assorted Cannolis
Chocolate Chip and Pistachio

Farm To Table

$72 Per Guest Thursday
$78 Per Guest Friday – Wednesday

Seasonal Soup Du Jour GF

Baby Field Greens GF V
Dried Fruit, Heirloom Tomato, Sunflower Seeds
Honey Champagne Vinaigrette

Ancient Grains GF V
Quinoa, Sorghum, Golden Raisins, Farmers Cheese, Pistachio

Grilled Flank Steak GF
Red Wine Demi-Glace, Confit Cherry Tomato, Foraged Mushrooms

Seared Salmon GF
Broccolini, Lemon Dill Nage

Plant Based Shepard's Pie GF VG
Peas, Carrots, Olive Oil Whipped Yukon Potato

Seasonal Fresh Vegetables GF VG

Roasted New Potatoes GF VG
Rosemary, Shallot, Garlic

DESSERT SELECTIONS

Matcha Tiramisu

Banana Mousse Chocolate Peanut Butter Tart

Raspberry Layer Cake GF

Mediterranean

$72 Per Guest Friday
$78 Per Guest Saturday – Thursday

Seasonal Soup Du Jour GF

3-Grain Salad VG
Quinoa, Farro, Barley, Pistachio
Spinach, Dried Cherry, Herb Vinaigrette

Tomato, Cucumber Salad GF V
Dill Dressing, Ricotta Salata, Pickled Red Onion

Chicken Francese
Chardonnay Lemon Sauce, Parsley, Garlic Chip

Pesto & Feta Crusted White Fish GF
Fennel Jus, Artichoke, Tomato

Roasted Vegetable Briam GF VG
Braised Garbanzo Bean & Tomato, Zucchini, Potato, Red Onion, Eggplant

Turmeric Basmati Rice GF VG
Toasted Almonds, Raisins, Apricot

Lemon, Oregano Roasted Cauliflower GF VG
Olive Oil

DESSERT SELECTIONS

Phyllo Dough Cups
With Honey Greek Yogurt and Pistachio Pieces

Lemon Olive Oil Cake
With Whipped White Chocolate Ganache

Orange Cake

Seasonal Cobbler With Crumble GF

Southern Comfort

$72 Per Guest Saturday
$78 Per Guest Sunday - Friday

Seasonal Soup Du Jour GF

Seven Layer Salad GF V
Iceberg, Heirloom Tomato, Cucumber, Red Onion, Peas, Hard Boiled Eggs, Red Cabbage, Buttermilk Herb Dressing

Honeysuckle Sweet Potato Salad GF V
Granny Smith Apples and Candied Pecans

Buttermilk Fried Chicken
Hot Honey, Bread and Butter Pickles

Carolina Pulled Pork
Pretzel Buns and Purple Cole Slaw

Plant Based Andouille Sausage And Grits V
Anson Mills Stone Ground Grits, White Cheddar, Bell Pepper

Mac N' Cheese V

Southern Maque Choux GF V
Sweet Corn, Holy Trinity, Paprika

Low Country Biscuits
Whipped Honey Sweet Creamery Butter

DESSERT SELECTIONS

Red Velvet Cake
With Strawberry Cream Cheese Icing

Old-Fashioned Banana Pudding

Seasonal Cobbler GF

ADD A PIT MASTER

Rubbed BBQ Beef Brisket* • $20 Per Guest
Carved To Order

*Uniformed Chef's Fee $250, Per 100 Guests (2 Hour Maximum)

PLATED DINNER BY DESIGN

MINIMUM 10 GUESTS/MULTIPLE ENTRÉE SELECTIONS REQUIRE A MINIMUM OF 20 ORDERED AND CHARGED AT HIGHEST PRICED ENTRÉE SELECTION

THREE-COURSE MINIMUM WITH ENTRÉE • DINNER SERVICE INCLUDES FRESHLY BAKED ARTISAN ROLLS AND SWEET BUTTER, FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND A SELECTION OF HARNEY AND SON'S™ TEAS

First Course • $20 Per Guest

OPTIONAL

Hamachi Crudo Espelette (GF)
Fennel, Radish, Basil Oil, Capers, Pickled Beet

Jumbo Shrimp (GF)
Cilantro and Tequila Spiked Cocktail Sauce
Mango and Cucumber Relish

Ginger Sesame Seared Tuna
Apple, Cucumber, Jicima, Apple Ponzu

Artisan Cheese Plate (V)
Honey, Fruit, Nuts

Braised Beef Short Rib
and Caramelized Onion Ravioli
Exotic Mushroom Cream, Horseradish Gremolata

Dungeness Crab Cake
Roasted Corn Butter, Tomato Jam, Pea Shoots

Smoked Salmon and Crab
Avocado Purée, Grapefruit, Brioche, Tender Greens

Salads • $18 Per Guest

CHOICE OF ONE

Fresh Mozzarella & Tomato (GF) (V)
Frisée, Balsamic, Evoo, Sea Salt, Cracked Pepper

Bibb Lettuce (V)
Grapes, Apples, Bleu Cheese, Candied Pecans, Balsamic Reduction

The Flat Wedge
Baby Iceberg, Bacon, Blue Cheese, Teardrop Tomatoes,
Boiled Egg, Cucumber, White French Dressing

Roasted Brussels Sprouts And Pancetta (GF)
Red Pepper Coulis, Butter Lettuce, Pancetta, Walnuts,
Honey Crispy Apples, Montchevre, White Balsamic Reduction

The Caesar Heart (V)
Whole Hearts of Romaine, Shaved Parmesan
Ciabatta Croutons, Classic Dressing

Sesame Ginger Avocado Stack (VG)
Heirloom Tomato, Avocado, Cucumber, Toasted Seasame Seeds,
Scallion, Wakame, Soy Ginger Dressing

Citrus Beet (GF) (V)
Lemon Pepper Ricotta, Grapefruit, Baby Greens
Blood Orange Reduction & Broken Cashew Vinaigrette

Mesclun Mixed Greens Salad (GF) (V)
Heirloom Baby Tomatoes, Cucumber, Carrots, Candied Pecans,
and Goat Cheese with Red Wine Vinaigrette

Entrées

CHOICE OF ONE

Rosemary Basted Boneless Center
Cut Pork Chop (GF) • $83 Per Guest
Bacon Cheddar Grits, Caramelized Apples, Haricot Vert

Brasserie Style Roasted Mary's Chicken (GF) • $63 Per Guest
Sonoma County Merlot and Rosemary Reduction,
Potato Leek Gratin, Seasonal Market Vegetables

Mary's French Cut Chicken Breast (GF) • $63 Per Guest
Red Wine Demi-Glace, Whipped Potatoes, Sea Salted Aspargus,
Baby Carrot, Tomato Confit

Pan Roasted Halibut (GF) • $88 Per Guest
Cauliflower Chowder, Roasted Peewee Potatoes,
Cipollini Onions, Beurre Blanc

Seared Salmon • $73 Per Guest
Lemon Butter Sauce, Harvest Blend Rice & Grains,
Grilled Zucchini Plank, Roasted Gold Beet, Baby Carrot

Branzino • $73 Per Guest
Saffron Couscous with Green Beans, Red Onion, Peas,
Stewed Tomatoes, Fennel

Butter Basted Beef Filet (GF) • $93 Per Guest
Roasted Baby Carrots, Garlic Potato Purée, Campari Tomato

Red Wine Braised Beef Short Ribs (GF) • $88 Per Guest
Mascarpone Potato Purée, Roasted Brussels Sprouts, Thumbelina
Carrots, Horseradish Gremolata

Double Cut Lamb Chops • $93 Per Guest
Rosemary-Honey Glaze, Eggplant Purée, Cherry
and Olive Couscous, Mint Pistou

PLATED DINNER BY DESIGN CONTINUED

MINIMUM 10 GUESTS/MULTIPLE ENTRÉE SELECTIONS REQUIRE A MINIMUM OF 20 ORDERED AND CHARGED AT HIGHEST PRICED ENTRÉE SELECTION

THREE-COURSE MINIMUM WITH ENTRÉE • DINNER SERVICE INCLUDES FRESHLY BAKED ARTISAN ROLLS AND SWEET BUTTER, FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND A SELECTION OF HARNEY AND SON'S™ TEAS

Duet Entrées

Beef Filet and Diver Scallops GF • $118 Per Guest
Sautéed Rainbow Chard, Balsamic Demi with Baby Tomatoes, Capers, Kalamata Olives, Butter Whipped Potatoes

Diver Scallops and Braised Pork Belly GF • $102 Per Guest
Smoky Sauce, Corn Purée, Chanterelle Mushroom Hash

Beef Filet and Fire Grilled Shrimp GF • $118 Per Guest
Mashed Potatoes And Seasonal Vegetables

Braised Beef Short Rib and Salmon GF • $118 Per Guest
Root Vegetable Risotto, Roasted Brussels Sprouts

Steak Oscar GF • $128 Per Guest
Dungeness Crab, Asparagus, and Sauce Béarnaise, Piled on top of a Prime Beef Filet, with Chive Potato Purée

Steak and Lobster GF • $128 Per Guest
Lemon Herb Butter Poached Maine Lobster Tail, Beef Tenderloin with Red Wine Sauce, Roasted Potatoes and Seasonal Vegetables

Vegetarian/Vegan Entrées • $63 Per Guest

Grilled Vegetable Stack GF VG
Brown Rice, Red Pepper Coulis

Eggplant Parmesan V
Cherub Tomato Sauce Parmesan

Miso Glazed Tofu VG
Soba Noodles, Stir Fry Vegetables

Grilled Cauliflower Steak GF VG
Roasted Cauliflower Purée, Sea Salted Asparagus, Baby Carrot, Tomato Confit

Plant Based Meatballs VG
Tomato Reduction, Fregola Pasta, Eggplant

Teriyaki Jackfruit Sushi Bowl VG
Jasmine Rice, Furikake, Wakame, Edamame, Carrot

Dessert • $19 Per Guest

CHOICE OF ONE

Vanilla and Chocolate Viennetta
Anglaise Sauce

Traditional Tiramisu
Coffee Soaked Lady Fingers, Chocolate Dipped Biscotti

Exotic Fruit Layered Cake
Passion Fruit Sauce

Banoffee Layered Cheesecake
With Caramelized Banana

Milk Chocolate and Caramel Mousse
Caramelized Pears

Large Macaron GF
Vanilla Bean Sauce
CHOICE OF ONE:
Chocolate, Coffee, Raspberry, Pistachio, Vanilla

Exotic Panna Cotta with Streusel GF

Black Forest Layered Cake Bar GF
Cherries, Milk Chocolate Sauce

Raspberry Layer Cake VG
Raspberry Coulis

Blueberry Lemon Tart VG

Sticky Rice Coconut Mango GF VG

DINNER BUFFETS

MINIMUM OF 30 GUESTS

DINNER SERVICE INCLUDES FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND A SELECTION OF HARNEY AND SON'S™ TEAS

SERVICE PROVIDED FOR 2 HOURS

Italian • $155 Per Guest

Zucchino Salad (VG)
Fava Bean, Red Onion, Italian Couscous, Olives, Cucumber, Roasted Tomato Vinaigrette

Sicilian Pesto Pasta Salad (V)
Roasted Tomato, Olives, Basil, Mint, Toasted Almond, Garlic, and Parmesan

Mushroom Bruschetta (V)
Roasted Wild Mushrooms, Whipped Ricotta, Chili Flake, Lemon

Antipasto Display
Assortment of Italian Cheeses, Cured Meats, Grilled and Pickled Vegetables, Artisan Breads

Mussels Fra Diavolo (GF)
Steamed in White Wine and Finished with a Spicy, Rich Tomato Sauce

Lamb Ragout
Tender Braised Lamb in a Rich Red Wine Sauce, Potato Gnocchi, Baby Tomatoes, Fresh Herbs

Chicken Marsala (GF)
Classic Preparation with Marsala Wine, Mushrooms, and Fresh Herbs

Mascarpone Polenta (GF) (V)
Sautéed Broccoli Rabe with Garlic and Chili Flake

Crispy Potatoes (GF) (VG)
Marbled Peewees Roasted with Rosemary and Olive Oil

Cauliflower Au Gratin (GF) (V)
Baked with Asiago and Parmesan Cheeses in a Rich Cream Sauce

Warm Focaccia
Evoo and Aged Balsamic

DESSERT SELECTIONS

Amaretto Crème Brûlée (GF)
Limoncello Custard Tartlets
Baked Ricotta Streusel Pies
Tiramisu Shooters

ENHANCE YOUR EXPERIENCE - HAND CARVED

Roasted Bistecca Fiorentina* • $18 Per Guest
Tomahawk Rib Eye Steaks, Brushed with Rosemary, Olive Oil, Coarse Sea Salt & Pepper

*Uniformed Chef's Fee $250, Per 100 Guests (2 Hour Maximum)

Back Yard BBQ • $140 Per Guest

Home Style Beef and Beans Chili (GF)
Shredded Cheddar Cheese, Diced Green, Onions, Sour Cream

Mixed Green Salad (V)
Cucumber, Carrot, Tomato, Crouton, Cheddar, Buttermilk Dressing, Italian Vinaigrette

Deviled Egg Potato Salad (GF) (V)
Chopped Egg, Celery, Shallot, Parsley, Dijon Dressing

Penne Pesto Salad (V)
Tomatoes, Grilled Vegetables

Third Pound Chuck Steak Burgers*
Grilled Chicken Breast
All Beef Hot Dogs

ACCOMPANIMENTS:
Cheddar, Swiss, Pepper Jack, Shredded Lettuce, Sliced Tomato, Red Onion, Sauerkraut, Mayonnaise, Mustard, Ketchup, Relish, Crisp Bacon Strips

Corn Bread Muffins

Chips and Dip (GF) (V)
Housemade Green Valley Ranch Potato Chips with Boursin Onion Dip

Grilled Broccolini Garlic Confit (GF) (VG)

DESSERT SELECTIONS

Peach, Blackberry Cobbler (GF)
Mini Lemon Meringue Tarts
Chocolate Bourbon Layer Cake

*Black Bean Burger Available Upon Request

DINNER BUFFETS

MINIMUM OF 30 GUESTS

DINNER SERVICE INCLUDES FRESHLY BAKED ASSORTED BREADS AND ROLLS, FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND A SELECTION OF HARNEY AND SON'S™ TEAS

SERVICE PROVIDED FOR 2 HOURS

Coastal • $155 Per Guest

Bloomsdale Spinach and Frisée Salad GF
Bacon Lardons, Humboldt Fog, Shaved Red Onion
Walnut Brittle, Raspberry Peppercorn Dressing

Sea Salt Roasted Beet Carpaccio GF V
Crumbled Laura Chenel Goat Cheese, Golden Raisins
Pistachios, Baby Garden Cress, Herb Shallot Dressing

Grilled Ahi Tuna and Radicchio Salad GF
White Beans, Sun-Dried Tomatoes, Olives, Rosemary Balsamic Dressing

Herb Grilled Halibut GF
Wild Mushrooms, Sugar Snap Peas, Fingerling Potatoes, Parsely Sauce

Pan Seared Sonoma Chicken Breast GF
Saffron Risotto Cakes, Chardonnay Bechamel

Cider Brined Loin of Berkshire Pork GF
Savory Caramelized Onion, Roasted Sweet Potatoes, Apple & Pear Compote, Maple Jus

Penne Pasta with Fresh Herbs V
Tomatoes and Spinach Pesto

Crisp Pencil Beans GF V
Shallots and Brown Butter

Creamy Yukon Gold Potato Gratin GF V
Black Truffles

DESSERT SELECTIONS

Biscoff Cheesecake
Mixed Berry Parfaits GF
Pear and Caramel Chocolate Tarts
Chocolate Crémeux and Almond Dacquoise Layer Cake

ENHANCE YOUR EXPERIENCE

Lazy Man's Seafood Cioppino* • $20 Per Guest
With Dungeness Crab Meat, Clams, Mussels, Shrimp, Calamari, and White Fish In A Delicate Tomato Fennel Broth

*Uniformed Chef's Fee $250, Per 100 Guests (2 Hour Maximum)

South American • $155 Per Guest

Yucatan Style Saltwater Ceviche GF
Lime Cured Snapper, Shrimp, Tomato, Habanero, Cilantro

Ensalada De Betabel GF V
Spinach, Roasted Beets, Quinoa, Goat Cheese, Candied Walnut, Dried Cranberry, Piloncillo Vinaigrette

Tostadas De Jaiba GF
Marinated Crab, Avocado, Cabbage Slaw, Mexican Crema, Pico De Gallo, Crispy Fried Tortilla

Sopes De Carnitas GF
Tender Braised Pork, Masa Shell, Refried Beans, Tomatillo, Onion, Cilantro, Radish, Queso Fresco

Maminha GF
Fire Grilled Beef Tri-Tip, Pepita-Lime Butter, Yucca

Pollo En Mole Poblano GF
Tender Chicken in a Robust Sauce of Chilies, Spices, Mexican Chocolate and Toasted Sesame

Mahi Mahi GF
Tomatillo Sauce, Baby Tomatoes, Spicy Sofrito

Brazilian Black Beans GF VG
Tomato and Cilantro

Plantanos Maduros GF VG
Tender Fried Plantains

Elote GF V
Corn on the Cob with Chipotle Sauce, Chili Powder, Lime, and Queso Fresco

DESSERT SELECTIONS

Crema De Papaya GF
Empanadas De Guava Y Queso
Guayaquil Chocolate Tarts
White Chocolate And Coconut Tapioca GF
Tropical Fruit Crème Brûlée GF

ENHANCE YOUR EXPERIENCE

Cuban Style Roasted Pork Leg* • $16 Per Guest
With Sour Orange Mojo and Mango BBQ Sauce

*Uniformed Chef's Fee $250, Per 100 Guests (2 Hour Maximum)

DINNER BUFFET BY DESIGN

MINIMUM OF 30 GUESTS | $150 PER GUEST

DINNER SERVICE INCLUDES FRESHLY BAKED ASSORTED BREADS AND ROLLS, FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND A SELECTION OF HARNEY AND SON'S™ TEAS

SERVICE PROVIDED FOR 2 HOURS

Soup

CHOICE OF ONE

Chicken Noodle GF

Southwestern Tortilla GF V

Minestrone GF VG
Side of Grated Romano

Tomato Bisque GF V

Seafood Chowder

Housemade Beef Chili GF
Side of Shredded Cheddar Cheese

Salads

CHOICE OF TWO

Caprese Salad GF V
Buffalo Mozzarella and Beefsteak Tomatoes,
Fresh Basil, Evoo

Caesar Salad V
Romaine Lettuce, Shaved Asiago, Garlic Croutons, Caesar Dressing

Garden Green Salad GF V
Assorted Dressings Buttermilk, Balsamic, Green Goddess

Penne Pesto Salad V
Tomatoes, Grilled Vegetables

Red Bliss Potato Salad GF
Bacon, Mustard Dressing

Sea Salt Roasted Beet Salad GF V
Laura Chenel, Golden Raisins, Herb Shallot Dressing

Entrées

CHOICE OF THREE

Seared Sea Bass GF
Diced Tomatoes, Kalamata Olives, Fennel, Onion Jus

Herb Marinated Chicken GF
Artichokes, Mushrooms

Buttermilk Fried Chicken

Grilled Salmon GF
With Lemon Dill, Baby Leeks

Balsamic Grilled Hanger Steak GF

Boneless Beef Short Ribs GF
Peasant Potatoes, Root Vegetables

Glazed Pork Loin GF
Roasted Sweet Potatoes, Apple Chutney

Vegetable Lasagna V
Cherub Tomato Sauce

Sides

CHOICE OF TWO

French Green Beans GF V
Clarified Butter, Sea Salt

Roasted Broccoli & Cauliflower GF VG

White Cheddar Mac & Cheese V

Twice Baked Potatoes GF
Chives, Cheddar, Bacon

Penne Pasta Pomodoro V

Yukon Gold Mashed Potatoes GF V

Multigrain Rice Pilaf VG

Tofu Stir Fry VG
Julienne Peppers, Snow Peas, Sesame Oil

Dessert

Chef's Selection of Miniature Tarts and Cakes

HOT HORS D'OEUVRES

MINIMUM ORDER OF 25 PIECES OF EACH SELECTION

Vegetarian • $13 Each

Warm Goat Cheese Custard (V)
Phyllo, Roasted Tomato, Basil, Toasted Pine Nuts

Truffled Arancini (V)
Parmesan Fondue

Tomato Soup and Mini Grilled Cheese (V)

Curried Vegetable Samosas (VG)
Mango Chutney

Vegetable Spring Roll (VG)
Sweet Chili Sauce

Fried Caprese Slider (V)
Heirloom Tomato and Basil Pesto

Vegetable Shu Mai (VG)
Soy & Rice Vinegar Dipping Sauce

Potato Cheddar Perogies (V)
Sautéed Onion, Sour Cream, Chives

Spinach and Artichoke Tart (V)

Seafood • $13 Each

Crab Cake
Lemon Dill Tartar Sauce

Fire Cracker Shrimp
Crispy Rice Noodles

Clam Chowder Bite
Cheddar-Bay Biscuit

Mini Lobster Bake (GF)
Red Potato, Corn

Scallop Ebiyaki
Spicy Mayo, Nori, Bonito

Lobster Mac N' Cheese Bites

Protein • $13 Each

Thai Beef or Chicken Satay
Spicy Peanut Sauce

Coxinha
Brazilian Style Chicken Croquette, Lime Juice, Cilantro, Tomato Salsa

Beef Shortrib Pot Pie

Tournedos Rossini
Beef, Foie Gras, Truffle Béarnaise

Mini Beef Slider
Cheddar, Caramelized Onions, Herb Aioli

Crispy Fried Pork Potstickers
Soy Dipping Sauce

Bacon Wrapped Chorizo Stuffed Dates (GF)

Mediterranean Lamb Meatball
Tzatziki, Mint

COLD HORS D'OEUVRES

MINIMUM ORDER OF 25 PIECES OF EACH SELECTION

Vegetarian • $13 Each

Caramelized Pear and Brie Bruschetta (V)
Balsamic Syrup

Plum Tomato Bruschetta (V)
Toasted Pine Nut and Basil Pesto

Watermelon and Feta Bite (GF) (V)
Wrapped in Cucumber

Goat Cheese Stuffed Peppadews (GF) (V)
Tangy Balsamic

Grilled Vegetable and Hummus (VG)
In Spinach Cone

Caprese Brochette (GF) (V)
Tomato, Mozzarella, Basil, Extra Virgin Olive Oil

Beet Crêpe (V)
Whipped Goat Cheese, Grapefruit, Watercress

Waldorf Salad Profiterole (V)

Seafood • $13 Each

Lump Crab Shooter (GF)
Avocado Purée, Tomato Tartar

Ahi Tuna Wonton Taco
Yuzu Guacamole, Micro Cilantro

Shrimp Cocktail Shooter (GF)
Brandied Cocktail Sauce, Lemon

Salmon Tartar (GF)
Baby Yukon Potato, Crème Fraiche, Tarragon

Crab Salad Profiterole
Lemon, Chive, Watercress, Shallot

Shrimp and Rye
Pastrami Spice, Pickled Cucumber, Chive Crème Fraîche

Jerk Spiced Tuna (GF)
Mango Purée, Onion, Cilantro Relish

Smoked Salmon BLT
Truffle, Brioche

Protein • $13 Each

Beef Tenderloin
Rye Crostini, Gorgonzola, Red Onion Marmalade

Thai Beef Roll
Sweet Chili Sauce

Beef Tartar (GF)
Gougère, Dijon

Beef Carpaccio (GF)
Parmesan "Taco", Sauce Gribiche

Chicken Chipotle Tostada (GF)
Pico De Gallo, Cilantro

Foie Gras Torchon (GF)
Candied Peanut, Fig Brûlée

Pork Pâté on Toast
Grainy Mustard, Cornichon

Salami Pick (GF)
Aged Provolone, Soppressata, Olives, Extra Virgin

CHEF'S SELECTION OF PASSED HORS D'OUEVRES
45 Minutes • $46 Per Guest
BASED ON 4 PIECES PER GUEST, MINIMUM OF 25 GUESTS

RECEPTION ENHANCEMENTS

MINIMUM ORDER OF 20 GUESTS PER SELECTION

Seasonal California Harvest Fruits • $16 Per Guest
Chef's Selection of Fresh Harvested
Sun-Ripened Fruits and Berries

Market Vegetable Crudites (V) • $18 Per Guest
Assorted Baby and Garden Vegetables,
Chive Sour Cream Dip, Maytag Bleu Dip, Hummus

Imported And Domestic Cheese Board (V) • $25 Per Guest
House Made Flatbreads, Crackers, Sliced Baguette, Preserves, Marmalades

Imported And Domestic Cheese And Charcuterie Display • $40 Per Guest
Served with Imported and Domestic Cheese, Assorted Cured Salumis,
Cured and Brined Olives, Fire Roasted Peppers, House Made Flatbreads,
Crackers, Sliced Baguette, Grain Mustard and Preserves

Warm Herbed California Spinach and Artichoke Dip (V) • $16 Per Guest
With Lavosh Crackers, Pita Chips, Red-White Tortilla Chips

Charcuterie Display • $30 Per Guest
Assorted Cured Salumis To Include, Soppressata, Capicola, Salami,
Ham and Dried Sausage Served with Cured and Brined Olives,
Fire Roasted Peppers, Grain Mustard, Fig Jam English Crackers
and Crusty Bread Loaves

Mezze Station (V) • $25 Per Guest
An Assortment of Middle Eastern Dishes Artfully Presented
To Include Traditional Hummus, Eggplant Babaganoush,
Kalamata Olive Tapenade and Tzatziki Sauce Served with
Endive Spears, Toasted Pita Chips, Lavosh Crackers

Chef's Tasting* • $16 Per Selection, Per Person
MINIMUM ORDER OF 50 GUESTS | MINIMUM 4 ITEMS, MAXIMUM 8 SELECTIONS
COMPOSED SMALL PLATES
*Two Uniformed Chef's Fee $250 Per Chef, Per 100 Guests (2 Hour Maximum)

Roasted Red Beet (V)
Honey Pear Espuma, Toasted Cashew, Crostini, Micro Parsley

Tuna Poke
Wakame, Sweet Onion, Avocado, Edamame, Sesame, Rice, Marcona Almonds

Ricotta Panna Cotta (GF) (V)
Snap Peas, Sumac, Grilled Artichoke, Basil Roasted Tomato,
Baby Arugula, Pistachio, Balsamic Reduction

Charred Cauliflower (GF)
Parsnip Mascarpone Purée, Port Raisin, Pancetta, Parsley, Pine Nut

Wild Salmon Crudo
Radish Lim, Cilantro, Jalapeño, Avocado, Ponzu

Crab Cake
Hominy Purée, Jicama Slaw, Piquillo Pepper

Brown Sugar Braised Pork Belly (GF)
Sweet Potato Purée, Honeycrisp Apple, Cherry Compote

Short Rib Crêpe
6 Hour Short Rib, Whipped Yukon, Charred Carrot, Demi Crème

Mary's Organic Chicken Breast (GF)
Truffle Risotto, Peas, Fried Parsnip, Beurre Monté

Coriander Brined Pork Tenderloin (GF)
Crispy Hash Brown, Pork Reduction, Corn Butter

Carne Asada Tots (GF)
Crema, Cilantro, Queso Mahón, Tomato, Green Onion

Thai Beef Salad
Marinated, Sliced Beef, Onions, Cucumber, Tomato,
Cilantro, Chiles and Mixed Greens

RECEPTION & ACTION STATIONS

MINIMUM ORDER OF 20 GUESTS PER SELECTION
ALL STATIONS ARE DESIGNED TO LAST FOR TWO (2) HOURS MAXIMUM, TWO STATION MINIMUM REQUIRED

Green Valley Ranch Salads
Two (2) Selections • $25 Per Guest
Three (3) Selections • $28 Per Guest

Classic Caesar (V)
Hearts of Romaine, Aged Parmesan, Herb Croutons, Classic Dressing

Fattoush (V)
Crispy Pita, Baby Tomatoes, Olives, Garbanzos, Cucumbers and Sumac Dressing

Asian Chop (VG)
Napa Cabbage, Peanuts, Bell Peppers, Lychees, Carrots, Chinese Vinaigrette

Greek (GF) (V)
Romaine, Feta Cheese, Olives, Pepperoncini, Red Onions and Lemon-Herb Dressing

The Flat Wedge
Baby Iceberg, Bacon, Blue Cheese, Teardrop Tomatoes, Boiled Egg, Cucumber, White French Dressing

Charred Broccoli (VG)
Miso Vinaigrette, Toasted Peanuts

Quinoa (GF) (V)
Dried Fruit, Grapes, Cucumber, Baby Kale, Orange, Cashew, Yogurt Dressing

Italian Chop Salad
Mesculin Greens, Radicchio, Salami, Provolone, Grilled Artichoke, Kalamata Olives, Roasted Tomato, Ciabatta Crouton, Lemon Oregano Vinaigrette

Lo Scoglio – Pastas and Risottos*
Two (2) Selections • $28 Per Guest
Three (3) Selections • $30 Per Guest
INCLUDES FRESHLY BAKED FOCACCIA BREAD DISPLAY WITH OLIVE OIL

Whipped Ricotta Ravioli (V)
With Sage and Brown Butter Sauce

Pipette Pasta With Shrimp And Scallops
A La Vodka, Parmesan

Penne Pasta Pomodoro (V)

Lobster Ravioli
With Brandied Lobster Cream, Sautéed Spinach, Diced Tomatoes

Gemelli Pasta With Meatballs
Tomato Basil Sauce, Mozzarella

Orecchiette Pasta With Slow Simmer Meat Sauce Pecorino
Herbed Ricotta

Farfalle Pasta With Balsamic Marinated Chicken
Pesto Sauce, Sundried Tomatoes, Pine Nuts

Lobster Risotto (GF)
Maine Lobster, Sweet Corn, Chives

The Capri Risotto (GF)
Basil, Garlic Shrimp, Asparagus, Prosciutto, Red Pepper

The Tuscan Risotto (GF)
Sundried Tomato, Pancetta, Peas, Reggiano Cheese

Butternut Squash Risotto (GF) (V)
Caponata Squash, Butternut Purée, Pecorino

Wild Mushroom Risotto (GF) (V)
Shallots, Chives, Parmesan

Dungeness Crab Risotto (GF)
Whole Grain Mustard, Morels, Lemon Stilton

*Uniformed Chef's Fee $250, Per 100 Guests (2 Hour Maximum)**Pasta Can Be Displayed or Prepared To Order

Avocado Station • $30 Per Guest
INCLUDES ALL OFFERINGS BELOW:

Chips and Dip (V) (GF)
Fresh Avocado, Pico De Gallo, Roasted Corn, Cotija Cheese, Tortilla Chips

Avocado Caprese Toast (V)
Sliced Avocado, Buffalo Mozarella, Heirloom Tomatoes, Fresh Basil, Evoo, Grilled Baguette

Crab Louis (GF)
Avocado, Fresh Lump Crab, Cooked Egg, Tomato & Louis Sauce

Deviled Egg (GF) (V)
Avocado Deviled Egg, Truffle, Grainy Mustard, Lemon, Smoked Paprika

Mac & Cheese Bar
Two (2) Selections • $25 Per Guest
Three (3) Selections • $28 Per Guest

The Classic (V)
With White Cheddar Cheese

Short Rib and Smoked Gouda

Cremini & Shitake Mushrooms (V)
Fontina, Mascarpone, Truffle

Lobster
Cognac, Tarragon, Mascarpone

Roasted Pulled Pork
Blue Cheese, Topped With Bbq Sauce

Roasted Chicken
Manchego Cheese, Rajas

Pancetta
Green Peas, Parmigiano

RECEPTION & ACTION STATIONS

MINIMUM ORDER OF 20 GUESTS PER SELECTION
ALL STATIONS ARE DESIGNED TO LAST FOR TWO (2) HOURS MAXIMUM, TWO STATION MINIMUM REQUIRED

Street Taco & Nacho Bar • $32 Per Guest

Taco and Nacho Ingredients GF V
Southwestern Red & White Corn Tortilla Chips with Black Beans, Tomatoes, Nacho Cheese Sauce, Onions, Jalapeños, Sour Cream, Guacamole, Salsa Fresca and Salsa Verde

CHOICE OF THREE

Warm Corn Tortillas GF

Pork Al Pastor
Avocado Cream, Pineapple, Onion, Cilantro

Beer Battered Mahi Mahi
Chipotle Aioli, Mexican-Style Slaw, Marinated Carne Asada with Roasted Pineapple Salsa, Cilantro

Pollo Asado GF
With Fresh Corn Salsa, Cotija Cheese, Lime Crèma

Wild Mushrooms GF V
Tomato Sofrito, Queso Fresco, Salsa Roja

Pressed Grilled Cheese* • $24 Per Guest

CHOICE OF TWO

Short Rib
Smoked Gouda, Provolone, Sourdough Loaf

Shredded Pork
Swiss Cheese, Pickles, Mustard, Cubano Roll

Pesto GF V
Tomato, Mozzarella on Gluten Free Bread

Turkey
Bacon, Swiss on Multigrain

Muffaletta
Layers of Ham, Salami, Mortadella, Provolone, Mozzarella and Olive Tapenade

*Uniformed Chef's Fee $250, Per 100 Guests
(2 Hour Maximum)

Green Valley Ranch Bites • $48 Per Guest

STATION MAY BE SELECTED WITHOUT
STATION MINIMUM REQUIREMENT

Garlic Parmesan Chicken Wings GF

Buffalo Chicken Tenders
Accompanied with Blue Cheese & Creamy Ranch Celery and Carrots

Short Rib Cheesesteak
Chipotle Cheese Sauce, Jalapeños, Crispy Onion Strings

Chicken Slider
Muenster, Tomato, Caramelized Onion, Honey Mustard

Steakhouse Salad
Chopped Romaine, Blue Cheese, Bacon, Tomato, White French Dressing

Housemade Potato Chips GF V
With Boursin Caramelized Onion Dip

Tortilla Chips GF V
With Roasted Tomato Salsa

Rock Pizzeria • $30 Per Guest

Neapolitan Style Crust Finished with Olive Oil and Sea Salt

THREE (3) SELECTIONS

House Favorites:
Cheese, Pepperoni, Supreme or Vegetarian

*Uniformed Chef's Fee $250, Per 100 Guests
(2 Hour Maximum)

**Prepared to Order

Slider Bar

Two (2) Selections • $28 Per Guest
Three (3) Selections • $30 Per Guest

Steak Burger
Cheddar, Pickle, Onion, Green Valley Ranch Burger Sauce

Chicken
Muenster, Tomato, Caramelized Onion, Honey Mustard

Pulled Pork
Purple Coleslaw, Pretzel Bun

Bacon Burger
Cheddar, Applewood Bacon, Onion Strings, BBQ Sauce

Turkey Burger
Pepper Jack Cheese, Avocado, Chipotle Aioli

Pork Belly
Soy Glaze, Kimchi, Sriracha Mayo

Impossible Burger VG
Vegan Bun, Vegan Cheese, Dijon Vegenaise

SLIDER BAR ENHANCEMENTS

Sweet Potato Tots GF V • $14 Per Guest

Parmesan Herb Fries GF V • $14 Per Guest

RECEPTION & ACTION STATIONS

MINIMUM ORDER OF 20 GUESTS PER SELECTION
ALL STATIONS ARE DESIGNED TO LAST FOR TWO (2) HOURS MAXIMUM, TWO STATION MINIMUM REQUIRED

Market Seafood Display On Ice • M/P Per Piece

100 PIECE MINIMUM ORDER OF EACH ITEM

All Served with Horseradish, Cocktail Sauce, Mignonette, Tabasco, Citrus and Crackers

Chilled Stone Crab Claws (Seasonal) GF

Raw Pacific Oysters on the Half Shell GF

Chilled Maine Lobster Medallions GF

Chilled Jumbo Shrimp Cocktail GF

Sushi Bar • $55 Per Guest

MINIMUM ORDER OF 100 GUESTS

Assorted Sushi and Nigiri*
Displays Served with Soy Sauce, Wasabi, Pickled Ginger and Chopsticks

Additional Sides GF VG • $3.50 Each Per Guest
Chilled Edamame, Seaweed Salad, or Sunomono

*Sushi Chef Is Available Upon Request $500
(1 Chef Per 100 Guests)

Gourmet Mashed Potato Bar

Two (2) Selections • $25 Per Guest
Three (3) Selections • $28 Per Guest

The Kitchen Sink GF
Yukon Gold Mashed, Applewood Smoked Bacon, Cheddar Cheese, Chives, Sour Cream

The Italian GF
Roast Garlic, Shrimp Scampi

The Midwestern
Horseradish, Braised Short Ribs and Tobacco Onions

The Deep South
Buttermilk Fried Chicken

The Islander GF
Purple Potatoes, Kahlua Pork, Maui Onions

The Orient
Wasabi Mashed, Firecracker Shrimp, Crispy Noodles

CARVING DISPLAYS

CARVING STATION DESIGNED FOR 4oz. PER GUEST

A CARVING CHEF IS REQUIRED FOR EACH INDIVIDUAL CARVING STATION. CARVING STATIONS MUST BE ORDERED FOR ENTIRE EVENT GUARANTEE.
ALL CARVING STATIONS ARE SERVED WITH FRESHLY BAKED ARTISAN BREAD SELECTIONS AND BUTTER.
ALL CARVING STATIONS ARE DESIGNED FOR TWO (2) HOURS MAXIMUM WITH A MINIMUM OF TWO STATIONS ORDERED

Citrus Brined Rotisserie Style Chicken GF • $20 Per Guest

Herb Butter Basted Turkey Breast GF • $20 Per Guest
Cranberry Sauce

Peking Duck • $20 Per Guest
Orange Sauce, Pickled Radish, Steamed Buns

Maple Cured Whole Alaskan Salmon Filet GF • $25 Per Guest
Lemon-Garlic Aioli

Grilled Vegetable Wellington V • $20 Per Guest

Roasted Pork Leg Cuban Style GF
$20 Per Guest
Cuban Mojo

Miso Cured Roasted Pork Belly • $20 Per Guest
Slow Cooked and Tender,
Served with Cucumber Kimchi

Wheat Beer and Mustard Brined Pork Loin • $20 Per Guest
Ginger Pork Reduction

Green Peppercorn Marinated Flank Steak GF • $22 Per Guest
Chimichurri

New York Strip Au Poivre GF • $25 Per Guest
Sauce Béarnaise

Prime Rib Au Jus GF • $30 Per Guest
Creamy Horseradish

Whole-Roasted Tenderloin Of Beef GF • $32 Per Guest
Sauce Béarnaise
Creamy Horseradish

BBQ Spice Rubbed Beef Brisket GF • $30 Per Guest
Smoky and Tangy Bbq Sauce

Tomahawk Rib Eye Steaks GF • $40 Per Guest
House Made Steak Sauce

Roasted Lamb Rack GF • $30 Per Guest
Traditional Mint Sauce

Steakhouse Style* • $14 Per Guest

ACCOMPANIMENTS

Yukon Gold Mashed Potatoes GF V
Smoked Gouda and Cavatappi Mac and Cheese V
Bourbon Jalapeño Creamed Corn GF V
Creamed Spinach GF V
Roasted Brussels Sprouts GF VG
Bouquet of Steamed Vegetables GF VG
Crispy Roasted Peewee Potatoes GF VG
Cauliflower Au Gratin GF V
Roasted Mushrooms In Red Wine Butter GF V
BBQ Baked Beans with Andouille Sausage GF
Southern Style Coleslaw GF V
Vegetable Multigrain Pilaf GF VG
Seasonal Risotto GF V
Grilled Asparagus GF VG

*Uniformed Chef's Fee $250, Per 100 Guests
(2 Hour Maximum)

DESSERT STATIONS

MINIMUM ORDER OF 30 GUEST PER SELECTION

Sweet Finales • $20 Per Guest

MAXIMUM 300 GUESTS

'Hot Chocolate'
Warm Flourless Chocolate Cakes with Molten Chocolate Center

Sugar Shots
Our Pastry Chef's Shooter Creations Featuring Old Time Favorites Like Apple Pie, Key Lime Pie, Berry Crumble, New York Cheesecake and Tiramisu

Sweet Bites
Pb&J Chocolate Cups, Mini Red Velvet & Chocolate Whoopie Pies

A Tribute To Shortcakes • $20 Per Guest

CHOICE OF TWO

Caramelized Bananas

Cherries Jubilee

Plump Strawberries

Blackberry Compote

Accompanied By Whipped Cream, Toasted Macadamia Nuts, White & Dark Chocolate Shavings and Sugared Shortcakes

Sticks & Lollipops • $20 Per Guest

Chef's Selection of Handmade Confections on Sticks
Featuring Chocolate Truffles, Bon Bons, Cheesecake Lollipops, Brownie Lollipops, Marshmallows

The Candy Store GF V • $20 Per Guest

Chef's Selection of Handmade Confections
Truffles, Confections, Chocolates, Fudge, Lollipops & Marshmallows, Chocolate Dipped Strawberries

Vegas 'Lights' Flambé Action Station* • $25 Per Guest

CHOICE OF TWO

Bananas Foster

Cherries Jubilee

Caramelized Orange Segments with Grand Marnier

Sugared Pineapple & Caribbean Rum

S'mores

Accompanied By Vanilla Bean Ice Cream & Chocolate Sauce

Cupcake Shop • $20 Per Guest

Featuring Chef's Selection of Cupcakes
With Fun Flavors and Decorations

Carnival Fun Action Station* • $25 Per Guest

Deep Fried Assortment to Include Oreos and Twinkies,
Milky Way™, Snickers™, and Butterfinger™
Served with Mexican Chocolate Sauce

Sundae Bar* • $25 Per Guest

Vanilla, Strawberry, and Chocolate Ice Cream with the Following Toppings:
Crushed Butterfinger™, Crushed Oreos, Chopped Nuts, Rainbow Sprinkles, Whipped Cream, Maraschino Cherries, Chocolate, Strawberry, and Caramel Sauces

ENHANCE YOUR EXPERIENCE

Speak to your Catering Manager for Gourmet Ice Cream and Dairy Free Selections.
*Uniformed Chef's Fee $250 (2 Hour maximum) Per 100 Guests

BAR PACKAGES

The Open Bar*

CHARGES ARE BASED ON A PER-DRINK BASIS
REFLECTING THE ACTUAL NUMBER OF DRINKS CONSUMED.

Fully stocked bar featuring our selection of liquors, red and white wine, domestic and imported beers, soft drinks, regular and sparkling mineral waters, juices and mixers. Bartenders use a 1 ¼ ounce jigger for all standard drinks.

Deluxe Cocktails • $14 Each
Deluxe Martinis • $17 Each
Premium Cocktails • $18 Each
Premium Martinis • $20 Each
Super Premium Cocktails • $20 Each
Super Premium Martinis • $22 Each
Wines By The Glass • $14 Each
Premium Wines By The Glass • $20 Each
American Lager & Hard Seltzer • $10 Each
Imported Styles/Craft Beer • $12 Each
Soft Drinks • $7 Each
Juices • $7 Each
Red Bull • $10 Each
Mineral Waters • $7 Each
Cordials, Cognacs, Ports • $16 Each

*Prices Do Not Include Service Charge and Nevada State Sales Tax

The Cash Bar*

Fully stocked bar featuring our selection of liquors, red and white wine, domestic and imported beers, soft drinks, regular and sparkling mineral waters, juices and mixers.
Bartenders use a 1 ¼ ounce jigger for all standard drinks.

Deluxe Cocktails • $16 Each
Deluxe Martinis • $18 Each
Premium Cocktails • $20 Each
Premium Martinis • $21 Each
Super Premium Cocktails • $22 Each
Super Premium Martinis • $24 Each
Wines By The Glass • $16 Each
Premium Wines By The Glass • $22 Each
American Lager & Hard Seltzer • $12 Each
Imported Styles/Craft Beer • $14 Each
Soft Drinks • $8 Each
Juices • $9 Each
Red Bull • $9 Each
Mineral Waters • $9 Each
Cordials, Cognacs, Ports • $18 Each

*Cash Bar Prices Are Inclusive of Service Charge and Nevada State Sales Tax

	Deluxe	Premium	Super Premium
One Hour	$30 Per Guest	$36 Per Guest	$40 Per Guest
Two Hours	$40 Per Guest	$44 Per Guest	$50 Per Guest
Three Hours	$50 Per Guest	$54 Per Guest	$60 Per Guest
Four Hours	$54 Per Guest	$58 Per Guest	$64 Per Guest
Five Hours	$58 Per Guest	$62 Per Guest	$68 Per Guest

The Hourly Bar*

PRICED PER GUEST

A fully stocked bar featuring our Super Premium, Premium or Deluxe selection of liquors, red and white wine, domestic and imported beers, soft drinks, regular and sparkling mineral waters, juices and mixers. Hourly Bar packages do not include cognacs, cordials, or champagne. These items maybe added for an additional $10 per guest.
Bartender charges are the responsibility of the sponsoring organization.

*Prices Do Not Include The Service Charge And Nevada State Sales Tax.

Bartenders are required at a charge of $250 Per 100 people unless otherwise noted

BAR SELECTIONS

Super Premium Liquor Brands
Grey Goose, Bombay Sapphire, Diplomatico Reserva, Johnnie Walker Black,
Maker's Mark Bourbon, Casamigos Tequila

Premium Liquor Brands
Tito's Vodka, Tanqueray Gin, Jack Daniel's Tennessee Whiskey,
Chivas Regal Scotch Whiskey, Captain Morgan, Codigo 1530 Blanco

Deluxe Liquor Brands
Smirnoff, Beefeater Gin, Jim Beam Bourbon Whiskey, Dewars,
Bacardi Light Rum, Cazadores Blanco

Cordials
Baileys, Grand Marnier, Kahlua, Amaretto, Courvoisier

Wines By The Glass
House Chardonnay, Sauvignon Blanc, Róse
Pinot Noir and Cabernet Sauvignon

American Lager
Bud Light, Michelob Ultra, Michelob Ultra Zero (Non-alcoholic)
and Assorted Hard Seltzers

Imported Styles/Craft Beer
Corona, Stella Artois, Golden Road Belgian White, Elysian Space Dust IPA

Soft Drinks
Pepsi, Diet Pepsi, Starry, Ginger Ale, Club Soda, Tonic Water

Red Bull
Regular and Sugar Free

Juices
Orange, Grapefruit, Cranberry, Pineapple

Mineral Water
Still and Sparkling Water

BAR ENHANCEMENTS

Seasonal Mocktails • $10 Each
Seasonal Non-Alcoholic Drinks
Spring – Sparkling Cucumber Lemonade
Summer – Grapefruit, Kombucha, Aqua Fresca
Fall – Sparkling Apple Cider
Winter – Sparkling Citrus Pomegranate

The Punch Bowl
Fresh Fruit Non-Alcoholic Punch • $98 Per Gallon
Sparkling Wine Punch • $100 Per Gallon

The Sunrise Special
MINIMUM ORDER OF 20 PER SELECTION
Traditional Bloody Mary • $11 Each
House Champagne Mimosa • $13 Each
House Champagne Bellini • $13 Each

South Of The Border • $14 Each
Exotic Margaritas Made from the Finest Tequilas;
Choose from Raspberry, Strawberry, Mango or Lime

Bartenders are required at a charge of $250 Per 100 people unless otherwise noted

WINES

Champagne
Nicolas Feuillatte, Brut • $110 Per Bottle
Perrier Joüet, Grand Brut • $140 Per Bottle
Veuve Clicquot, Yellow Label, Brut • $159 Per Bottle

Moscato D'asti
Jacobs Creek, Australia • $52 Per Bottle

Sparkling Wines
Domaine Ste Michelle, Brut • $52 Per Bottle
La Marca, Italy • $55 Per Bottle
La Marca, Rosé, Italy • $58 Per Bottle

Light & Refreshing White Wines
Pinot Gris, Kendall Jackson Vintners Reserve, Ca • $55 Per Bottle
Pinot Grigio, Santa Margherita, Valdadige, Italy • $60 Per Bottle
Riesling, Chateau Ste Michelle, Harvest Select, Wa • $52 Per Bottle
Sauvignon Blanc, Kendall Jackson Vintners Reserve, Ca • $55 Per Bottle
Sauvignon Blanc, Kim Crawford, New Zealand • $60 Per Bottle
White Zinfandel, Beringer Vineyards, Ca • $52 Per Bottle
Rosé, La Jolie Fleur, Provence, France • $52 Per Bottle

Medium To Full Bodied White Wines
Chardonnay, Kendall Jackson, Vintners Reserve, Ca • $55 Per Bottle
Chardonnay, Sonoma Cutrer, Russian River Valley, Ca • $56 Per Bottle
Chardonnay, Jordan Vineyards, Russian River Valley, Ca • $70 Per Bottle
Chardonnay, Rombauer, Carneros, Ca • $95 Per Bottle
White Blend, Conundrum, Ca • $60 Per Bottle

Light & Refreshing Red Wines
Pinot Noir, Kendall Jackson Vintners Reserve, Ca • $55 Per Bottle
Pinot Noir, La Crema, Sonoma, Ca • $65 Per Bottle
Pinot Noir, Davis Bynum, Russian River, Ca • $70 Per Bottle
Pinot Noir, Migration By Duckhorn, Sonoma Coast, Ca • $75 Per Bottle

Lush & Jammy Red Wines
Jacobs Creek, Australia • $52 Per Bottle

Sparkling Wines
Merlot, Kendall Jackson Vintners Reserve, Ca • $55 Per Bottle
Merlot, Decoy By Duckhorn, Napa Valley, Ca • $70 Per Bottle
Merlot, Ferrari Carano, Sonoma, Ca • $75 Per Bottle
Zinfandel, Joel Gott, Ca • $55 Per Bottle
Malbec, Gascon, Reserve, Mendoza-Argentina • $55 Per Bottle

Full Bodied Red Wines
Cabernet Sauvignon, Kendall Jackson Vintners Reserve, Ca • $55 Per Bottle
Cabernet Sauvignon, Louis M. Martini, Sonoma Ca • $60 Per Bottle
Cabernet Sauvignon, Justin, Paso Robles, Ca • $75 Per Bottle
Cabernet Sauvignon, Beringer, Knights Valley, Ca • $95 Per Bottle
Red Blend, Stag's Leap Wine Cellars, Hands of Time, Napa Valley, Ca • $80 Per Bottle
Red Blend, The Prisoner, Ca • $95 Per Bottle

House Wines
Sauvignon Blanc, Seaglass, Ca • $52 Per Bottle
Rosé, Seaglass, Ca • $52 Per Bottle
Chardonnay, Seaglass, Ca • $52 Per Bottle
Pinot Noir, Seaglass, Ca • $52 Per Bottle
Cabernet Sauvignon, Seaglass, Ca • $52 Per Bottle

FOOD & BEVERAGE POLICIES

No food and beverage will be permitted into hotel from outside premises.

Detailed, written food and beverage requirements for each event must be received by hotel thirty (30) days prior to the event. All food and beverage prices are subject to change without notice and may be confirmed ninety (90) days prior to the event. A twenty-four percent (24%) service charge and current Nevada state sales tax will be added to all applicable charges. Tax exempt organizations must furnish a valid certificate of exemption to hotel thirty (30) days prior to the event.

Hotel reserves the right to apply meeting room rental and room set up labor charges.

Guarantee

Green Valley Ranch catering department must be notified (no later than 9am NV time, three (3) business days (72 hours)) prior to the scheduled function, as to the exact number of persons to attend all planned functions. Should actual event attendance exceed 10% of guaranteed attendance, additional labor charges may apply. See the chart below for guarantee due days. This number is not subject to reduction. If no guarantee is received, the number of guests indicated on the banquet event order will be the guaranteed attendance. The hotel will not be responsible for providing identical services for more than a three (3%) percent increase in attendance over the guarantee for groups up to 500 guests.

Function Is...	Guarantee Is Due ...
Monday	Wednesday Before
Tuesday	Thursday Before
Wednesday	Friday Before
Thursday	Monday Before
Friday	Tuesday Before
Saturday	Wednesday Before
Sunday	Wednesday Before

Overset and Set Maximums

Green Valley Ranch's "overset" for events in which more than 100 persons or greater are guaranteed, the overset is 3% over the guaranteed figure. In all cases, the "set" will not exceed more than 50 persons over the guarantee. The chef will prepare all items for the set figure. For events of 100 persons or fewer, the guarantee will equal the set.

Increases in Guarantees

Please note the following shall apply to all increases in guarantees received within 72 business hours: guarantee increases over 3% of the original guarantee received 48 to 24 hours prior to the function (with the exception of coffee, decaffeinated coffee, tea, soft drinks, and mineral waters ordered on a consumption basis) shall incur a 15% price increase.

An increased guarantee within 72 hours will not receive an overset amount. The new guarantee is the set amount. Please note that in some cases Green Valley Ranch may not be able to accommodate increases in food and beverage quantities with previously confirmed menu.

Labor Fees

$250 + tax bartender fee will apply per bartender.
$250 + tax labor fee will apply per chef attendant requested.
$100 + tax labor fee will apply to events with 25 guests or lower plus the additional menu sur-charge listed below.
Notification of service charge and tax ++ = plus tax and service charge

New Orders Within 72 Hours

Any menu ordered within 72 hours of the function date will be considered a "pop-up" and subject to special menu selections and pricing. Consult your catering manager for pop-up menus and pricing.

FOOD & BEVERAGE POLICIES

Special Meals

Kosher and halal meals are available upon request. Requests must be made with your catering manager at least seven days in advance. "Fresh" style meals are available, pricing as follows:
Breakfast $60 per person, lunch $90 per person, and dinner $110 per person,
plus tax and service charge

Special Diets

Chefs can often substitute different ingredients and offer other food options so that dining for those with restricted diets can still be a delectable affair.

Our banquet culinary team can accommodate the following common food allergies and intolerances:
Wheat Free / Gluten Free GF
Kosher / Halal
Dairy Free / Lactose Intolerant
Vegetarian / Semi-Vegetarian V
Vegan VG
Heart Healthy

Outdoor Functions

All outdoor functions are subject to a client final weather decision a minimum of six (6) hours prior to the function start time on the day of the event. Breakfast weather calls must be made the evening prior by 8pm. For the safety of our guests and team members, outdoor events may not take place with forecasted 30mph sustained wind during set up and expected timeframe of the event. Should you wish to double set both outdoor and indoor weather back up there is a $12 per person fee. Music and entertainment must conclude by 10pm. Outdoor functions are subject to a venue specific destination fee. Some plated meal options may not be served at outdoor function venues. Glassware and clear glass decorations are strictly prohibited near any pools or on the lawns. The hotel has exclusive rights to book multiple events simultaneously, utilizing outdoor function space. Should any of your outdoor scheduled events require major production, audio visual, sound music noise, décor and all that implies, the hotel must be notified a minimum of 120 days in advance for approval. Lighting packages, at an additional cost, are required for outdoor venue choices. Standard outdoor banquet set-up includes tables, chairs, and hotel linens.

Additional Charges

1. For plated menus served as a buffet, a surcharge of $7 per person will apply for all functions 25 persons or more.
2. In the event that a buffet is served for an amount under the minimum quoted on the banquet menu, a surcharge of $7 per person will apply for guarantees between 10 and 30 guests.
3. All pool functions are subject to a minimum F&B spend per person and a set-up fee based upon the area. Pool functions are subject to regulations governing the pool. Please see the destination event guide for further details.
4. If full banquet style seating and service is provided for continental breakfasts, a surcharge of $2 per person will be applied.
5. For plated menus served with multiple entrée choices the following guidelines apply; all guests must be served the same starter and dessert course; multiple entrée selections requires a minimum of 20 ordered. The highest menu price will apply for all selections; guarantee of each entrée selection is due to catering manager at least 3 business days prior to event; guest entrée selection must be identified on place card provided by host.
6. Meeting room setup changes made less than 24 hours prior to a function may incur a labor charge.

FOOD & BEVERAGE POLICIES

General Terms

All reservations and agreements are made upon, and are subject to, the rules and regulations of the hotel and the following conditions:

1. The quotation herein is subject to a proportionate increase to meet increased costs of food, beverage and other costs of the operation existing at the time of performance of our undertaking by reason of present commodity prices, labor costs, taxes or currency values. Patron expressly grants the right to the hotel to raise the prices herein quoted or to make reasonable substitutions on the menu and agrees to pay such increased prices and to accept such substitutions.
2. In arranging for private functions, the attendance must be definitely specified three (3) business days in advance by 9am NV time. This number will be considered a guarantee, not subject to reduction, and charges will be made accordingly.
3. All federal and district taxes which may be imposed or be applicable to this agreement and to the services rendered by the hotel are in addition to the prices herein agreed upon, and the patron agrees to pay them separately.
4. Per Nevada state law, alcoholic beverages of any kind will not be permitted to be brought into the hotel by the patron or any of the patron's guests or invitees from the outside. All food and beverage items must be purchased from the hotel. We welcome your request for special items, which will be charged in their entirety per specific ordered quantities. Nevada state law further prohibits the removal of alcoholic beverages purchased by the hotel for client consumption.
5. Prices printed and products listed are subject to change without notice. Menu pricing cannot be guaranteed more than three (3) months in advance of scheduled event date.
6. Payment shall be made in advance of the function unless credit has been established to the satisfaction of the hotel, in which event a deposit should be paid at the time of signing the contract and a substantial additional payment will be required 24 hours before the function. The balance of the account is due and payable 30 days after the date of the function. A service charge of one-and-one-half percent per month is added to any unpaid balance over 30 days old.
7. The banquet event order (BEO) is the governing document for all goods and services order by the client. Client's signature on said BEO represents an agreement and approval for the goods and services represented on the BEO. All banquet checks presented prior to final billing are subject to an audit and may vary from final invoiced banquet checks.
8. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food-bourne illness especially if you have certain medical conditions. This is a risk with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked